

# 'Easy' to infuse



## Pura Tuscan Blend basil & spinach infused oil

### USE:

Drizzle over your favourite salad or entrée for a vibrant burst of natural colour and flavour.

Yield 250ml

### INGREDIENTS

1 cup basil leaves picked  
1 cup spinach baby picked  
1 cup Pura Tuscan Blend oil  
Pinch of salt

### METHOD

- Wash basil and spinach leaves
- Blanch basil and spinach in boiling salted water for 1 minute
- Refresh in iced water to stop cooking process
- Drain well and squeeze out water
- Place blanched basil, spinach, oil and salt into a blender or food processor and puree
- Strain oil through muslin or a very fine sieve into a glass jar or bottle
- Refrigerate until needed

FOR BEST RESULTS: Use within 7 days



William  
**Angliss**  
Institute

All the recipes in this booklet have been developed by Dale Lyman, Professional Cookery Teacher at William Angliss Institute.

Dale understand that to create great food you need the best ingredients. That is why they choose Pura Tuscan Blend, giving their apprentices the best start to a world class career in food.